

**AMENDMENTS TO THE CLAIMS**

This listing of claims replaces all prior versions, and listings, of claims in the present application.

**IN THE CLAIMS:**

1. (Previously Presented) A process of producing an antibacterial substance derived from a plant, the process comprising disintegrating at least a part of tissue of the plant and releasing the antibacterial substance therefrom, the plant being optionally cut or ground to an appropriate size;

wherein the tissue of the plant is disintegrated with an enzyme capable of acting on protopectin to release a pectin substance.

2. (Canceled).

3. (Previously Presented) The process according to claim 1, wherein the enzyme is selected from the group consisting of protopectinases, polymethyl galacturonases, polygalacturonases, arabinases and rhamnogalacturonases.

4. (Previously Presented) The process according to claim 1 or 3, wherein the enzyme is protopectinase F, S, L, T, C or N or polymethyl galacturonase - SX1.

5. (Previously Presented) The process according to claim 1, wherein the enzyme is used within a range of from pH 2.0 to 10.0 at a temperature of 30 to 40°C.

6. (Previously Presented) The process according to claim 1, wherein the plant is selected from the group consisting of cabbage, garland chrysanthemum, mugwort, dandelion, dropwort, potato, onion, sweet potato, carrot, cotton and pumpkin.

7. (Currently Amended) A bactericidal or bateriostatic composition containing an antibacterial substance as set forth in claim 1 as an effective ingredient, wherein said bactericidal or bateriostatic composition inhibits germination of spores from spore-forming bacteria and koji mold.

8. (Original) The composition according to claim 7, which is used for food.

9. (Original) The composition according to claim 8, wherein the food is bread, noodle, candies, cookies, soft drink, nourishing drink or jelly.